

Attorney Docket No.: F7745(V)  
Serial No.: 10/582,281  
Filed: June 9, 2006  
Confirmation No.: 2927

### **Amendments to the Claims**

This listing of claims will replace all prior versions, and listings, of claims in the application.

### **Listing of the Claims:**

Claim 1 – Claim 10: Canceled

Claim 11 (Currently amended): Process for the preparation of a water-in-oil emulsion food product with improved spattering behaviour, said food product comprising porous powdorous vegetable matter having a volume weighted mean particle diameter ( $d_{4,3}$ ) not exceeding 0.5 mm, wherein the process ~~involves~~ comprises:

i. preparing a water-in-oil emulsion in at least one process step in which the pressure is 0.2 mPa or more ~~and~~,

ii. admixing with the water-in-oil emulsion a porous powdorous vegetable material in an amount of 0.1 – 5 wt.% on oil, said powdorous vegetable matter being a powder formed by milling vegetable matter which has been extracted with an organic solvent to a powder having a particle size not exceeding 0.5mm;

wherein the porous powdorous vegetable matter is not subjected to any pressure of 0.20 mPa or more in the process.

Claim 12 – Claim 14: Canceled

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Claim 15 (Currently amended): Process according to claim 11, wherein the vegetable matter ~~is has been pre-milled, oil-extracted and then the extracted vegetable matter is milled again to prepare the porous powdered vegetable matter.~~

Claim 16 (Previously presented): Process according to claim 11, wherein the porous powderous vegetable matter is added to the water phase of the water-in-oil emulsion.

Claim 17 (Previously presented): Process according to claim 11, wherein the porous powderous vegetable matter is added as a water containing slurry to the fat phase of the water-in-oil emulsion.

Claim 18 (New): Process according to claim 11, wherein the porous powderous vegetable matter is a powder made from nuts, sunflower seeds, kernels, pits and cellulose.

Claim 19 (New): Process according to claim 11, wherein the porous powderous vegetable matter is evenly dispersed throughout one or more phases of the water-in-oil emulsion.

Claim 20 (New): Process according to claim 11, wherein the volume weighted mean particle diameter ( $d_{4,3}$ ) of the porous powderous vegetable matter does not exceed 0.1 mm.

Claim 21 (New): Process according to claim 11, wherein 0.4 – 1.0 wt.% of the porous powderous vegetable matter is admixed with the water-in-oil emulsion.

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Claim 22 (New): Process according to claim 11, wherein the porous powderous vegetable matter consists of milled kernels of olives.

Claim 23 (New): Process according to claim 11, wherein the porous powderous vegetable matter consists of milled sunflower seeds.

Claim 24 (New): Process according to claim 11, wherein the porous powderous vegetable matter consists of milled soybeans.

Claim 25 (New): Process according to claim 11, wherein the porous powderous vegetable matter consists of milled nuts selected from the group consisting of pine tree nuts, almonds, ground nuts, walnuts and cashew nuts.

Claim 26 (New): Process according to claim 11, wherein the water-in-oil emulsion is substantially free from cooking salt.

Claim 27 (New): Process according to claim 11, wherein the volume weighted mean particle diameter ( $d_{4,3}$ ) of the porous powderous vegetable matter does not exceed 0.04 mm.